**LIMITED WARRANTY* ONE (1) YEAR:**

Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. During that period, should the appliance fail to operate properly, return the appliance with your sales receipt to the store where purchased. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service. This product warranty covers only the original consumer purchaser of the product.

**WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE.**

To guarantee repair or replacement without charge, a dated sales receipt showing purchase within the limited warranty period* must accompany the appliance. Without a sales receipt, warranty will be estimated according to the appliance's manufactured date. A comparable appliance should arrive within 2-3 weeks. However, in case an appliance is not covered by warranty, correspondence offering alternatives will be mailed to you.

During the one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below). The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.

**This limited warranty covers appliances purchased and used within the 48 contiguous states plus the District of Columbia and does NOT cover:**

- Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
- Damages caused in shipping.
- Damages caused by replacement or resetting of house fuses or circuit breakers.
- Defects other than manufacturing defects.
- Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Lost or missing parts of the product. Parts will need to be purchased separately.
- Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
- Damage from service or repair by unauthorized personnel.
- Extended warranties purchased via a separate company or reseller.
- Consumer's remorse is not an acceptable reason to return a product to our Service Center.

*The consumer is responsible for any delivery charges for all replacement units provided for exchange under the warranty.

**RETURNS**: Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.
We cannot assume responsibility for loss or damages to products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your return: any accessories related to the problem, your full address and daytime phone number, a note describing the problem, a copy of the dated sales receipt or other proof of purchase and a valid RA#.
C.O.D shipments cannot be accepted.

*One Year Limited Warranty valid only in the **48 contiguous states plus the District of Columbia**, **excluding** Alaska, Hawaii, Puerto Rico and the Virgin Islands.
This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.
For international warranty, please contact the local distributor.
**Any instruction or policy included in this manual may be subject to change at any time.

**Model EWM-109** ***Elite Gourmet*** **Buffet Server with Clear Lids**

Distributed by: ***MAXI-MATIC***® , USA
18401 E. Arenth Ave. Building B. City of Industry, CA 91748
Customer Service Department: (626) 912-9877 Ext. 120 MON-FRI 10am-5pm PST
Email: info@maxi-matic.com

Elite BY MAXI-MATIC
Gourmet

# Stainless Steel Buffet Server

## With Warming Tray

**Model EWM-109**

## INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and keep for future reference.

# IMPORTANT SAFEGUARDS

Safety precautions should always be followed when using any electrical appliance to include the following:

1. Read all instructions before using this appliance.
2. Do not place the appliance in and / or around open flames or flammable materials.
3. Always make sure the temperature setting is in the “OFF” position before plugging the appliance in to the outlet to avoid accidental burns.
4. To avoid severe burns do not touch hot surfaces while the appliance is in use.
5. Allow the appliance to completely cool down after use before touching any hot surface to avoid severe burns.
6. To avoid and protect against the risk of electric shock do not immerse any part of the warming tray or power cord in water or other liquids. Immersing in water or other liquids may also affect the function of the Warming Tray. See the Care & Cleaning section in this manual for instructions on how to clean the Warming Tray.
7. Turn the appliance “OFF”, unplug from the outlet and allow the item to completely cool down before cleaning.
8. When not in use turn the temperature setting to the “OFF” position and unplug from the outlet.
9. Close supervision is highly recommended when the appliance is in use when children are present.
10. Do not operate this or any appliance with a damaged power cord or plug.
11. To avoid accidental burning from the contents of the buffet trays, it is recommended that food and / or liquids only be filled to 2/3 capacity.
12. The entire Warming Tray & Buffet Server should not be carried when hot food or liquids are in the buffet trays. Each individual buffet tray should be carried separately to avoid accidental burning from hot foods or liquids spilling.
13. To avoid damaging the appliance the buffet server should not be used without food or liquids in the buffet trays.
14. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries and should be avoided.
15. Do not let cord hang over the edge of table or counter to avoid tripping or accidentally pulling the appliance over while in use.
16. Do not use outdoors.
17. Do not use the appliance for other than intended use.

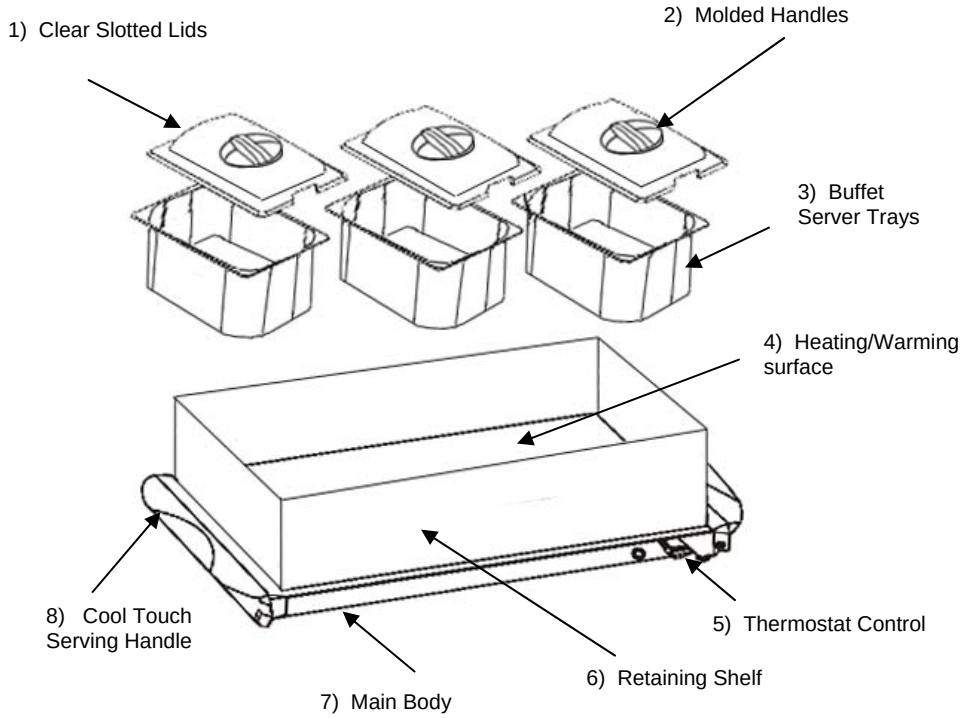
**CAUTION – To ensure continued protection against the risk of electric shock, connect to properly grounded outlets only.**

# SAVE THESE INSTRUCTIONS

**FOR HOUSEHOLD USE ONLY**



# PARTS & FEATURES




**1) Clear Slotted Lids**
**2) Molded Handles**
**3) Buffet Server Trays**
**4) Heating/Warming Surface**
**5) Thermostat Control**
**6) Retaining Shelf**
**7) Main Body**
**8) Cool Touch Serving Handle**

# BEFORE FIRST USE

Always read all instructions before operation.

1) Unpack the buffet server and other necessary parts from the box.
2) Remove any unwanted packaging materials such as cardboard, plastics or Styrofoam.
3) Wipe clean all the parts with a soft damp cloth or sponge. Rinse and dry thoroughly.

**DO NOT USE ANY ABRASIVE MATERIALS TO CLEAN THE SURFACE!**
**DO NOT IMMERSE THE MAIN HEATING PLATE INTO WATER AT ANY TIME!**

4) Assemble all the parts to the buffet server according to the line drawing on page 2 under Parts & Features.
5) Plug the unit into a working compatible voltage outlet.
6) Turn the temperature control to "HIGH" and leave on for 5 minutes to burn off any remaining manufacturer residue. You'll expect smoke and odors during this time, this is normal.

# BEGIN USING YOUR BUFFET SERVER

1. Plug in the power cord into a proper wall outlet.
2. Place the food (defrosted food or pre-heated food) into each buffet tray container. **IT IS NOT RECOMMENDED TO LEAVE A CONTAINER EMPTY.**
3. Turn the Temperature setting knob to "LOW", the buffet server will begin to power on and the indicator light should turn on.
4. Adjust the temperature setting knob to "LOW", "MED" or "HIGH" to adjust the temperature accordingly. The temperature keeps between 140°F to 175°F.

**OFF**: The Buffet server will be set to OFF.
**LOW**: The Buffet server will begin to heat up to and kept at 140°F.
**MED**: The Buffet server will begin to heat up to and kept at 158°F.
**HIGH**: The Buffet server will begin to heat up to and kept at 175°F.

5. The Buffet Server can keep the food warm for a long period of time. However, it is not recommended to exceed 6-8 hours or food will begin to dry out, discolor or taste may start to change.
6. Once you are through using the Buffet Server. Turn the Temperature Setting to "OFF".
7. Remove the plug from the wall outlet.
8. Remove any remaining food from the buffet containers.
9. Let the main unit and other accessories completely cool down before disassembling, cleaning and storing.

**USING THE WARMING PLATE FOR HORS D' OEUVRES OR OTHER DISHES**

1. Make sure the unit is unplugged and set to the "OFF" position.
2. Remove the Retaining Shelf and three buffet serving trays. Set aside or store away.
3. Wipe clean the flat stainless steel surface and dry thoroughly.
4. Plug the unit into a working compatible voltage outlet.
5. Set the temperature setting knob to desired setting.
6. Place already-made pre-heated hors d' oeuvres onto the surface.
   **NOTE: When using the flat surface as a hors d' oeuvres server, it is NOT recommended to use the clear lids directly on the hot surface.**
7. Food can be kept warm for a shorter amount of time because it is staying uncovered. Maximum time will be 3 hours or else food will begin to dry out, discolor or taste may start to change.
8. Once you are through using the Warming Plate. Turn the Temperature Setting to "OFF".
9. Remove the plug from the wall outlet.

# CARE & CLEANING

1. Please turn the knob to "OFF" and disconnect the plug from the wall outlet before cleaning.
2. Allow the unit to completely cool.
3. Wash the lid, tray and shelf with warm soapy water using a sponge or dishcloth.
4. Rinse and dry thoroughly to remove soap residue.
5. Wipe body clean with a damp cloth.

- **Do not immerse the appliance in water at any time.**
- **Do not use abrasive cleaners or scouring pads.**

# SHORT CORD PURPOSE

A) A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
B) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
C) If a longer detachable power-supply cord or extension cord is used:

   1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
   2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

# THREE-PRONG PLUG

**CAUTION – To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.**

If this appliance has a ***three-prong plug*** (meaning there are three prongs to fit into a power outlet), please follow the below instructions:

To reduce the risk of electric shock, this plug is intended to fit into a three-prong power outlet only in one direction. If it does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.